Brunch Menu

Soup du Jour 5

INN House Salad 5
local greens, snow peas, cherry tomatoes and fried chick peas
lemon cumin feta dressing

Beet & Brussel Sprout Salad 10
roast beets, julienned brussel sprouts, Boston Post shaved aged
goat cheese & Scott's spicy candied pecans

Huevos Rancheros 12
scrambled eggs topped with black beans, roasted red peppers, hatch green
chilis and Cabot cheese, crispy spicy breakfast potatoes

Hash du Jour 12
classic potato hash with rotating meats, red peppers , scallions and fresh
avocado, topped with two fried eggs, country toast

Ultimate Hangover Remedy 10
two fried eggs topped with Cabot cheddar cheese, cracked pepper candied
bacon and avocado slices on a toasted brioche bun with garlic aioli
and crispy spicy breakfast potatoes

INN Brunch Special 18
2 eggs any styled, lobster meat, grilled asparagus, hollandaise sauce,
toasted flatbread

Portuguese Mussels 14
PEI mussels steamed w/ tomato broth, chorizo sausage, sherry and swiss
chard and garlic crostini

Duck Drumettes 12
Maplebrook Farms duck drumettes deep fried and served with chimichurri,
date carrot chutney, white bean puree and toasted flatbread points

Classic BLT 10
toasted country bread with local tomatoes, iceberg lettuce, hickory smoked
bacon and Hellman's mayonaise, served with fries

Grilled Cheese 9
grilled country bread with both Cabot cheddar and American cheeses
served with fries

Simple Burger 12
grilled local beef served with lettuce, tomato, roast garlic aioli on a toasted
kaiser roll (gluten free bun available) choice of house cut French fries or salad
options: cheddar cheese, blue cheese, onion jam +$1
brown sugar pepper bacon +$2

add soup, salad or fries: 3
sub sweet potato fries: 1.50

The State of Vermont would like to inform you that consuming raw or undercooked foods can result in food borne illness.